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**United States
Department of
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UNITED STATES STANDARDS

for grades of

FROZEN CAULIFLOWER

Third Issue

EFFECTIVE NOVEMBER 12, 1951

UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE
FRUIT AND VEGETABLE DIVISION
PROCESSED PRODUCTS STANDARDIZATION AND INSPECTION BRANCH

These standards supersede the standards which have been in effect since
August 1, 1945

This is the third issue of the United States Standards for Grades of Frozen Cauliflower. These standards are issued by the Department after careful consideration of all data and views submitted.

These standards were recodified in the Federal Register of December 9, 1953 (18 F. R. 7953) and no change was made except in the format. Section 52.728 was amended (22 F. R. 3535) to become effective July 1, 1957.

These standards are included in the Code of Federal Regulations, Title 7 -- Agriculture, Part 52.

Issued under the authority of the Agricultural Marketing Act of 1946, which provides for the development of official U.S. grades to designate different levels of quality, the grade standards are for the voluntary use of producers, suppliers, buyers, and consumers. As in the case of other standards for grades of processed fruits and vegetables, these standards are designed to facilitate orderly marketing by providing a convenient basis for buying and selling, for establishing quality control programs, and for determining loan values.

These standards will also serve as a basis for the inspection and grading of this commodity by the Federal inspection service, which is also provided under the Agricultural Marketing Act of 1946. This service, available for inspection and grading of other processed products as well, is offered to interested parties, upon application, on a fee-for-service basis.

These standards are issued by the Department after careful consideration of all data and views submitted, and the Department welcomes suggestions which might aid in improving the standards in future revisions. Comments may be submitted to, and copies of standards obtained from:

Chief, Processed Products Standardization
and Inspection Branch
Fruit and Vegetable Division, AMS
U.S. Department of Agriculture
Washington, D.C. 20250

UNITED STATES STANDARDS FOR GRADES OF FROZEN CAULIFLOWER ¹

Effective November 12, 1951

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PRODUCT DESCRIPTION AND GRADES

§ 52.721 *Product description.* Frozen cauliflower is prepared from the fresh flower heads of the cauliflower plant (*Brassica oleracea botrytis*) by trimming, washing, and blanching and is frozen and maintained at temperatures necessary for preservation of the product.

§ 52.722 *Grades of frozen cauliflower.*
(a) "U. S. Grade A" or "U. S. Fancy" is the quality of frozen cauliflower that possesses similar varietal characteristics; that possesses a good flavor and odor; that possesses a good color; that is

practically free from defects; that possesses a good character; and that scores not less than 85 points when scored in accordance with the scoring system outlined in this subpart.

(b) "U. S. Grade B" or "U. S. Extra Standard" is the quality of frozen cauliflower that possesses similar varietal characteristics; that possesses a fairly good flavor and odor; that possesses a reasonably good color; that is reasonably free from defects; that possesses a reasonably good character; and that scores not less than 70 points when scored in accordance with the scoring system outlined in this subpart.

(c) "Substandard" is the quality of frozen cauliflower that fails to meet the requirements of U. S. Grade B or U. S. Extra Standard.

FACTORS OF QUALITY

§ 52.723 *Ascertaining the grade.* (a) The grade of frozen cauliflower is ascertained by considering, in conjunction with the requirements of the respective grade, the respective ratings for the factors of color, absence of defects, and character.

(b) The relative importance of each factor which is scored is expressed on the scale of 100. The maximum number of points that may be given such factors are:

Factors:	Points
Color.....	40
Absence of defects.....	40
Character.....	20
Total score.....	100

¹The requirements of these standards shall not excuse failure to comply with the provisions of the Federal Food, Drug, and Cosmetic Act.

(c) The scores for the factors of color, absence of defects, and character are determined immediately after thawing so that the product is sufficiently free from ice crystals to permit proper handling as individual units, except that buds or buttons which are slightly dark in typical color are cooked before evaluating the factor of color. The product is cooked to determine the flavor and odor.

(d) "Good flavor and odor" means that the product after cooking has a good, characteristic, normal flavor and odor and is free from objectionable flavors and objectionable odors of any kind.

(e) "Fairly good flavor and odor" means that the product after cooking may be lacking in good flavor and odor but is free from objectionable flavors and objectionable odors of any kind.

§ 52.724 *Ascertaining the rating for the factors which are scored.* The essential variations within each factor which is scored are so described that the value may be ascertained for each factor and expressed numerically. The numerical range within each factor which is scored is inclusive (for example, "17 to 20 points" means 17, 18, 19, or 20 points).

§ 52.725 *Color—(a) (A) classification.* Frozen cauliflower that possesses a good color may be given a score of 34 to 40 points. "Good color" means that the buds or buttons possess a characteristic white to light cream color over the tops, which color may be slightly variable, and that the product may possess a characteristic green color or bluish tint on the branches and greenish yellow to light green modified leaves or bracts: *Provided*, That the buds or buttons may possess a color slightly darker than light cream which disappears upon cooking.

(b) *(B) classification.* If the frozen cauliflower possesses a reasonably good color, a score of 28 to 33 points may be given. Frozen cauliflower that falls into this classification shall not be graded above U. S. Grade B or U. S. Extra Standard, regardless of the total score for the product (this is a limiting

rule). "Reasonably good color" means that the buds or buttons may possess a variable characteristic color ranging from white or light cream to dull white or dark cream over the tops, and that the product may possess a characteristic green color or bluish tint on the branches and greenish yellow to light green modified leaves or bracts: *Provided*, That the buds or buttons may possess a color darker than dark cream, but not seriously darkened, which color disappears upon cooking to the extent that the appearance of the product is no more than slightly affected.

(c) *(SStd) classification.* Frozen cauliflower that is off color for any reason or that fails to meet the requirements of paragraph (b) of this section may be given a score of 0 to 27 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

§ 52.726 *Absence of defects—(a) General.* The factor of absence of defects refers to the degree of freedom from poorly trimmed clusters and small clusters, from damaged and seriously damaged clusters and small clusters, from pieces and detached fragments, and from any other defects which detract from the appearance or edibility of the product.

(1) "Portion of a head" means an individual portion or section of a head made up of buds or buttons and the adjoining stems or portions of stems and attached modified leaves or bracts.

(2) "Cluster" means a portion of a head which weighs more than $\frac{1}{4}$ ounce and which is not less than $\frac{3}{4}$ inch in the greatest dimension measured across the top of the cluster.

(3) "Small cluster" means a portion of a head which weighs not more than $\frac{1}{4}$ ounce and which is not less than $\frac{3}{4}$ inch in the greatest dimension measured across the top of the cluster.

(4) "Piece" means a small portion of a head which is less than $\frac{3}{4}$ inch in the greatest dimension measured across the top of the cluster. "Pieces" are consid-

ered as defects whether or not defective

(5) "Detached fragments" are detached leaves, detached modified leaves or bracts, or detached portions of stems. Detached fragments are considered as defects whether or not defective.

(6) "Poorly trimmed cluster" or "poorly trimmed small cluster" means that the appearance of the cluster is seriously affected by ragged cutting or gouging, or both, or is seriously affected by attached modified leaves or bracts.

(7) "Damaged cluster" or "damaged small cluster" means that the cluster is damaged by dark discoloration, pathological injury, insect injury, or any other injury or defect which singly or in combination affect materially the appearance or edibility of the cluster.

(8) "Seriously damaged cluster" or "seriously damaged small cluster" means that the cluster is damaged to the extent that the appearance or edibility of the cluster is seriously affected.

(b) (A) *classification*. Frozen cauliflower that is practically free from defects may be given a score of 34 to 40 points. "Practically free from defects" means that the product is practically free from pieces and detached fragments and from any defects not specifically mentioned that affect materially the appearance or edibility of the product, and, in addition, means that:

(1) No seriously damaged clusters are present; and

(2) Not more than a total of 15 percent, by weight, of the cauliflower may be poorly trimmed clusters, poorly trimmed small clusters, damaged clusters, damaged small clusters, and seriously damaged small clusters: *Provided*, Not more than 10 percent, by weight, of the cauliflower are damaged clusters,² damaged small clusters, and seriously

damaged small clusters: *Further provided*, Not more than 5 percent, by weight, of the cauliflower are seriously damaged small clusters.

(c) (B) *classification*. If the frozen cauliflower is reasonably free from defects, a score of 28 to 33 points may be given. Frozen cauliflower that falls into this classification shall not be graded above U. S. Grade B or U. S. Extra Standard, regardless of the total score for the product (this is a limiting rule). "Reasonably free from defects" means that the product is reasonably free from pieces and detached fragments and from any defects not specifically mentioned that affect seriously the appearance or edibility of the product, and in addition, means that:

(1) Not more than a total of 30 percent, by weight, of the cauliflower may be poorly trimmed clusters, poorly trimmed small clusters, damaged clusters, damaged small clusters, seriously damaged clusters, and seriously damaged small clusters: *Provided*, Not more than 15 percent, by weight, of the cauliflower are damaged clusters, damaged small clusters, seriously damaged clusters, seriously damaged small clusters: *Further provided*, Not more than 10 percent, by weight, of the cauliflower are seriously damaged clusters and seriously damaged small clusters.

(d) (SStd) *classification*. Frozen cauliflower that fails to meet the requirements of paragraph (c) of this section may be given a score of 0 to 27 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

§ 52.727 *Character*—(a) *General*. The factor of character refers to the development, texture, and degree of freedom from ricey and fuzzy units.

(1) "Ricey units" are sections of the head on which the ultimate branches have become elongated, causing the flower clusters to separate and present a loose or open and sometimes granular appearance.

(2) "Fuzzy units" are sections of the

² One cluster in a single container is permitted to be damaged if such cluster exceeds 10 percent, by weight, provided that in all containers comprising the sample, such damaged cluster does not exceed an average of 10 percent by weight.

head that have elongated individual flowers or pedicels that result in a very fuzzy appearance.

(b) (A) *classification*. Frozen cauliflower that possesses a good character may be given a score of 17 to 20 points. "Good character" means that not less than 80 percent, by weight, of the cauliflower are firm and compact clusters of buds or buttons; and that the remainder of the clusters may be reasonably firm and reasonably compact or may be slightly soft, slightly ricey, or slightly fuzzy.

(c) (B) *classification*. If the frozen cauliflower possesses a reasonably good character, a score of 14 to 16 points may be given. Frozen cauliflower that falls into this classification shall not be graded above U. S. Grade B or U. S. Extra Standard, regardless of the total score for the product (this is a limiting rule). "Reasonably good character" means that not less than 60 percent, by weight, of the cauliflower are at least reasonably firm and reasonably compact clusters of buds or buttons; and that the remainder of the clusters may be soft, ricey, or fuzzy but not more than 10 percent, by weight, of the cauliflower may be mushy.

(d) (SStd) *classification*. Frozen cauliflower that fails to meet the requirements of paragraph (c) of this section may be given a score of 0 to 13 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

LOT INSPECTION AND CERTIFICATION

§ 52.728 *Ascertaining the grade of a lot*. The grade of a lot of frozen cauliflower covered by these standards is determined by the procedures set forth in the Regulations Governing Inspection and Certification of Processed Fruits and Vegetables, Processed Products Thereof, and Certain Other Processed Food Products (§§ 52.1 through 52.87; 22 F. R. 3535).

SCORE SHEET

§ 52.729 *Score sheet for frozen cauliflower*.

Size and kind of container.....		
Container marks or identification.....		
Label.....		
Net weight (ounces).....		
Factors	Score points	
Color.....	40	{ (A) 34-40 (B) 1 28-33 (S Std) 1 0-27
Absence of defects.....	40	{ (A) 34-40 (B) 1 28-33 (S Std) 1 0-27
Character.....	20	{ (A) 17-20 (B) 1 14-16 (S Std) 1 0-13
Total score.....	100	
Flavor and odor.....		
Grade.....		

¹ Indicates limiting rule.

Recodified in the Federal Register of December 9, 1953 (18 F.R. 7953)

Section 52.728 amended May 22, 1957 (22 F.R. 3535)

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